

NERO DEGLI ORSINI

Grape variety:	Aglianico del Vulture in purity
Classification:	D.O.C. Basilicata
Production area:	Monte Vulture area, Venosa (PZ), Basilicata
Year of production:	2018
Altitude of the vineyard:	mt. 400 above sea level
Area of the company:	about 10 hectares
Position of the vineyards:	Hill
Planting year:	1995
Training system:	Espalier
Pruning:	Guyot
Plant density:	N. 4,400 vines / Ha
Type of soil:	soil of volcanic origin, loose and dry, with a good structure, essentially tufaceous and with the typical color of pozzolanic soils, also endowed with a good presence of minerals.
Harvest period:	last ten days of October.
Harvest:	done by hand in crates.
Yield of grapes per hectare:	80 quintals / Ha
Vinification:	crushing and destemming, followed by 10-15 days of maceration with the skins at a temperature of 25 ° C .; alcoholic and majolactic fermentation carried out in thermocontrolled stainless steel tanks.
Refinement and maturation:	it is spent for a period of 8-10 months in new French oak barriques and tonneaux, then it is left to mature in stainless steel tanks until the pre-bottling phase.
Bottling period:	It is usually made to coincide with the cool spring season and is subsequently released on the market after at least six months of bottle aging.
Alcoholic content:	13,5 % Vol.
Aging potential:	from 8 to a maximum of 10 years.
Period of maximum expression:	after the third, fourth year after the harvest.
Recommended serving temperature:	16° -18 ° C.
Recommended pairings:	grilled meats, roasts, game and aged cheeses. well with legumes and fresh cheeses.
Organoleptic characteristics:	intense ruby red color with shades tending to orange with the prolongation of the aging phase. Hints of ripe fruit, bitter almond, berries, chocolate and vanilla; elegant on the palate, round and soft; well structured with the presence of noble and mature tannins.

